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CPY - ASAE

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IC - A23D9/00 ; B01F17/30 ; C08L91/00

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PA - (ASAE) ASAHI DENKA KOGYO KK

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XA - C1995-076588

XIC - A23D-009/00 ; B01F-017/30 ; C08L-091/00

AB - J07087889 Compsn. comprising an emulsion comprising 5-50 wt.% fat and oil, 0.05-3 wt.% emulsifiers), protein-contg. food and water. The protein of the food has a content of free SH gps. of at least 30 micro-moles per gram and a content of all SH gps. of at least 180 micro-moles per gram. The concn. of the food gives a concn. to the amt. of water of 4-18 wt.%. The fat and oil exists a fat-and-oil spheres coated with the protein. The spheres are coagulated by homogenisation and connected throughout the emulsion through the SS bond of the protein molecules.

- EXAMPLE - Pref. the fat and oil is e.g. at least one of palm, soybean, rapeseed, sunflower, safflower, rice and cacao oil, beef tallow, milk fat, lard and fish oils. The emulsifier is e.g. is least of glycerol fatty acid esters, citric acid monoglyceride, sucrose fatty acid esters, propylene glycol fatty acid esters, and polyglycerol fatty acid esters.

- ADVANTAGE - The compsn. has good and smooth taste, retains shape at normal pressure, is resistant to freezing and thawing, may contain air and is heat cooling resistant.

- (Dwg.0/3)

IW - PLASTIC OIL WATER TYPE EMULSION OIL COMPOSITION COMPRISE EMULSION
COMPRISE FAT OIL EMULSION PROTEIN CONTAIN FOOD WATER

IKW - PLASTIC OIL WATER TYPE EMULSION OIL COMPOSITION COMPRISE EMULSION
COMPRISE FAT OIL EMULSION PROTEIN CONTAIN FOOD WATER

NC - 001

OPD - 1993-09-24

ORD - 1995-04-04

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TI - Plastic, oil-in-water type emulsified oil compsn., - comprises
emulsion comprising fat and oil, emulsifier, protein contg. food and
water